



The right variety in the right place is a tried and true path to wine selection. Windy Peak matches the best varieties with the most suitable regions of Victoria and creates everyday wines in classic styles that pair brilliantly with food.

## DE BORTOLI WINDY PEAK CHARDONNAY 2015



**Region**  
Yarra Valley

**Appearance**  
Light straw with a green edge.

**Bouquet**  
Elegant Chardonnay, hints of citrus and stone fruit, nutty oak, mineral, fine.

**Palate**  
Gently textured palate, complex, hints of nuts, creamy flavours.

**Suggested Cuisine**  
Grilled Flat Head tails

**General Characteristics**  
Dry / Medium bodied

**Additional Information**  
Vegetarian

**Vintage Conditions**  
A low cropping warmer season with a gentle balance of flavour, texture and acidity. Quite fine and composed considering a relatively warm February.

**Winemaking**  
Fruit was sourced from a selection of controlled vineyards from Dixons Creek, Yarra Glen, Tarrawarra and Woori Yallock. Fruit is gently pressed and allowed to settle overnight. Turbid juice is then racked to both French oak casks and stainless tanks. Lees are stirred in late autumn and a little in winter and then left to rest until the finishing stages.

**Wine Analysis**  
Alc/Vol: 12.5% pH: 3.25 TA: 6.5 g/L

**Cellaring**  
The wine will continue to develop complexity and interest with good cellaring for five to eight years.

**Winemaker**  
Yarra Valley Estate Winemakers

FOUR GENERATIONS OF WINEMAKING

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